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Privies, Care of—Sewer Connections. (Ord. Jan. 27, 1913.)

Rule 6. No person owning or occupying any premises shall knowingly construct or keep or allow to be kept on their premises any privy, the contents whereof are exposed to view, or can be seen from any street or other public place, or to allow the contents to become offensive or unsanitary, or discharge the contents of a privy or water-closet into any street, alley, public thoroughfare, or other public place, or upon the premises of any other person.

Rule 7. All owners or occupants of premises in this city having privies or box closets on such premises must, if within 200 feet of any public sewer, make permanent sanitary connection with the same. Where no sewer exists and privies or box closets are used they are required to have under each such privy or closet a barrel, box, or other water-tight receptacle overground in which lime, ashes, pulverized dust, or some one of the approved disinfectant solutions shall be used in such a manner as not to create a nuisance; said box or other receptacle shall be emptied when full, or at any time when its condition shall become unsanitary; no pit or cesspool shall be allowed to form, and such box closet shall have hinged lids of wood, or wire gauze doors so contrived as to prevent ingress or egress of flies or other disease-breeding insects.

Burial—Disinterment. (Ord. Jan. 27, 1913.)

Rule 9. Burial of bodies dead of Asiatic cholera, plague, smallpox, or typhus fever shall take place as early as possible, and in no instance later than 18 hours after death. The transportation of such bodies except by hearse or undertaker's wagon is positively forbidden, and no public funeral shall be allowed.

Rule 10. The sextons of the various cemeteries in this city shall have authority, upon application of the proper owners or heirs of the tombs, vaults, and graves, to open same. But no tombs, vaults, and graves shall be opened before one year for an adult and six months for a child, where human bodies were interred, unless by special permission from the health officer: *Provided*, That no tomb, vault, or grave shall be opened by any sexton, where death has resulted from any contagious disease, until two years shall have elapsed from the date of such death and burial.

Rule 11. A sexton or other person desirous of disinterring or removing the body of a human being from one cemetery to another cemetery or to another part of the same cemetery, or from a receiving vault or tomb elsewhere, shall first obtain a written permit from the local health authority, and such permit shall state specifically where such body is to be buried or entombed and the manner of its removal.

Slaughterhouses—Sanitary Regulation. (Ord. Jan. 27, 1913.)

Rule 12. All slaughterhouses supplying meat to the inhabitants of this city must have an abundant supply of water from a well or other source which is not contaminated. This water must be applied with adequate pressure through a hose to all parts of the room or rooms used for the purpose of slaughtering or preparing meats for consumption as human food.

Rule 13. All such slaughterhouses must have water-tight floors. The floor must be thoroughly washed each day after the slaughtering is completed, and the effluvia shall not be allowed to drain underneath the building or collect in pools near by, nor shall such effluvia be conducted into any stream or pond or allowed to contaminate any well whose waters are used in connection with the slaughterhouse, or that may be used for domestic purposes.

Rule 14. The walls and all exposed surfaces on the inside of a slaughterhouse must be cleaned by washing or scraping as often as necessary in order to keep the premises in proper sanitary condition. If the walls are not painted they must be whitewashed

or calcimined at least every three months. Painted walls must be repainted at least once a year.

Rule 15. All rooms where animals are killed or where meat is handled or displayed or kept for any length of time must be completely screened, at all doors, windows, and other openings, and properly protected from flies.

Rule 16. Where floors or other parts of a building or tables or other parts of the equipment are so old or in such condition that they can not readily be made sanitary, they shall be removed and replaced by suitable materials, or otherwise put in a condition acceptable to the local health authority.

Rule 17. All trucks, trays, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and all other tools and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other process shall be thoroughly cleaned daily if used.

Rule 18. The aprons, overalls, or other outer clothing of employees, who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleaned daily if used. All persons who handle meats or meat-food products shall be required to keep their hands clean.

Rule 19. All offal and refuse must be removed from the slaughterhouse on the day of slaughtering and disposed of in a sanitary manner.

Rule 20. Slaughterhouse shall be provided with a screened room in which the carcass shall be placed directly after being slaughtered, and kept till removed from premises. Cooling and storage rooms for meats must be properly ventilated.

Rule 21. All pens and enclosures connected with any slaughterhouse must be kept in a sanitary condition and must be thoroughly cleaned out once a week.

Rule 22. No slaughtering shall be done in barns, sheds, shipping pens, or other building not designed or suitable for slaughtering of animals and the handling, dressing and cooling of meats; nor shall any slaughtering be done outside of any building except in rural districts and for private consumption.

Rule 23. The local health authority, or a duly appointed inspector, shall be an inspector of animals and meat supplies intended for human consumption within his jurisdiction, and he may inspect meat intended for food after it is taken to the market.

Rule 24. Whenever provisions for the inspection of meats is provided for by the appointment of a regular meat inspector, no person or persons shall sell, or offer for sale, in this city any meat intended for human consumption, whether slaughtered within such district or elsewhere, unless the same has first been inspected and approved by such duly appointed and commissioned inspector.

Foodstuffs, Protection and Sale—Markets, Sanitary Regulation. (Ord. Jan. 27, 1913.)

Rule 25. Carts or vehicles in which meat or meat-food products, vegetables, fruits, or fish are transported, peddled, or delivered shall be so constructed as to protect the meat from contamination by flies, dust, or other extraneous matter, must be washed daily and maintained in a sanitary and cleanly condition.

Rule 26. Meat, whether entire carcasses, quarters, or cuts thereof, shall not be conveyed through the streets by team or otherwise unless properly wrapped or otherwise protected from contamination, and such covering shall be kept clean and sanitary.

Rule 26½. Section 1. Every person, firm, or corporation keeping, maintaining, or being in charge of any factory, public or private market, stall, shop, store, warehouse, cold-storage cart, wagon, or other vehicle, in or from which any meat, meat products, fish, oysters, or other sea food, game, birds, fowl, fruit, berries, vegetables, bread or bakery products, milk or milk products, ice cream, soft drinks, candies, or other articles or substances intended for human consumption are manufactured, held, kept, stored, exposed, or offered for sale, or distribution shall keep the same in a clean, pure, and wholesome condition.